

## ASIAN STIR FRY SOUP

Yield 100

Portion 6 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
112 cal	10 g	7 g	5 g	16 mg	842 mg	86 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
OIL, CANOLA	5-1/8 oz	1/2 cup 2-2/3 tbsp	
PORK, SHOULDER, LEAN, RAW, DICED	5 lbs		
SOY SAUCE	13-1/2 oz	1-3/8 cup	
WATERCHESTNUTS, CANNED, SLICED, DRAINED	1-1/2 lbs	1 qts 1 cup	
MUSHROOMS, FRESH, WHOLE, SLICED	1-1/2 lbs	2 qts 2 cup	1-2/3 lbs
PEPPERS, GREEN, FRESH, MEDIUM, SLICED, THIN	1-5/8 lbs	1 qts 1 cup	2 lbs
ONIONS, GREEN, FRESH, CHOPPED	11-3/4 oz	3-3/8 cup	13 oz
HAM BROTH (FROM MIX)		5 gal	
RICE, LONG GRAIN	1 lbs	2-1/2 cup	
SPINACH, FROZEN	10-3/4 lbs	1 gal 2-3/8 qts	

**Method**

- 1 Heat oil in steam jacketed kettle. Brown pork in oil, drain off excess oil. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Add soy sauce, water chestnuts, mushrooms, julienne sliced peppers and green onions, stir fry until vegetables are tender-crisp for 3 to 4 minutes.
- 3 Prepare broth according to package directions. Add broth and stir well and heat to a boil.
- 4 Reduce heat and add rice. Cover and simmer about 25 minutes or until rice is tender.
- 5 Stir in thawed drained spinach. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.